

Easy-Bake®

AGES 8+

65422/65425 Asst.

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EASY-BAKE
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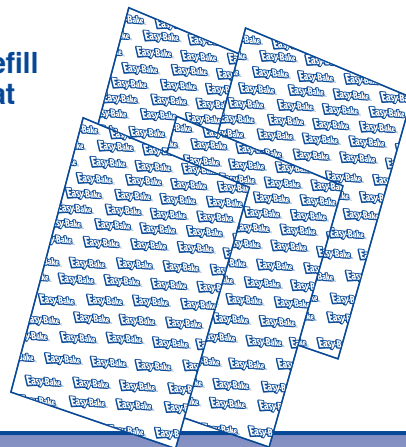
Fudge Stripe Cookies

Thank you for choosing this special EASY-BAKE refill pack! Follow all instructions carefully to ensure that you have fun and get the best results!

Parents Please Note:

Wash all parts by hand thoroughly before use.
Do not wash in dishwasher.

Mixes can also be used in your kitchen oven
(bake at 375°).



This set includes:

- 2 shortbread cookie mixes
- 2 fudge topping packets

You will also need:

- mixing bowls
- EASY-BAKE baking pan
- teaspoon
- flour
- Nonstick cooking spray

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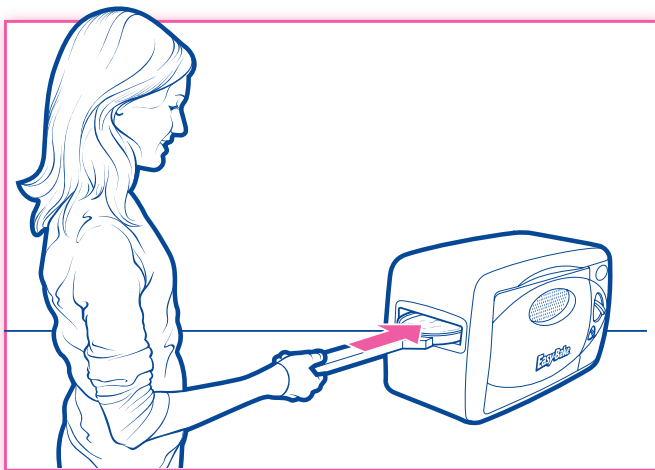
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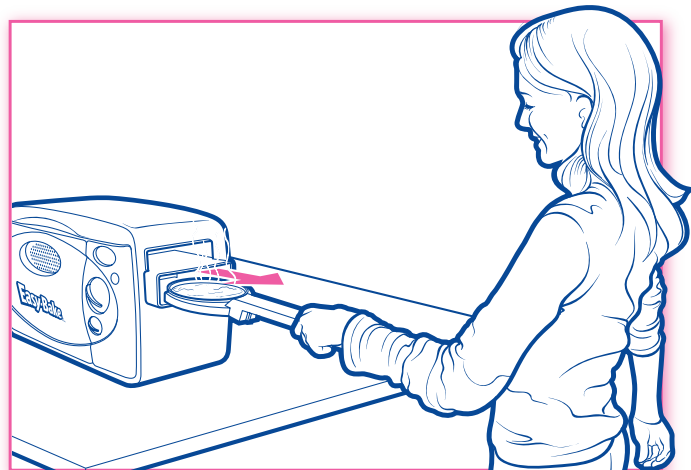


Questions? Call: 1-800-327-8264

Oven Basics



- 1) Preheat oven for 15 minutes.
- 2) Place baking pan in baking slot, then use pusher end of your pan tool to push pan into oven.
- 3) Make sure both metal doors are closed.
- 4) When baking time is done, use pusher end of pan tool to push through to cooling chamber.
PAN IS HOT! Cool for ten minutes.



- 5) Using holder end of pan tool, remove pan.
- 6) Unplug oven when finished baking. Wait for oven to cool, then wipe it down.

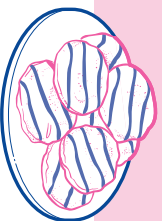
Easy-Bake® Recipes

Fudge Stripe Cookies

Preheat oven for 15 minutes

Spray pan with nonstick cooking spray

Makes about 6 cookies



1. Empty cookie mix into a mixing bowl. Add 1 teaspoon of water and mix to form dough.
2. Sprinkle your hands with flour. Shape dough into one large ball or 6 small balls.
3. Flatten cookie balls between hands.
4. Place cookies in pan(s).
5. Follow “Oven Basics” instructions for using your oven.
6. Bake for 10-12 minutes. While baking, follow “Preparing Fudge” instructions on back. Let cool and add fudge topping.

Peanut Butter Fudge Striped Cookies

1. Follow “Making Cookies” and “Preparing Fudge” instructions.
2. Spread peanut butter on top of cookies.
3. Spread fudge over cookie in striped layers.
4. Eat and enjoy!

Cut out cards and add to your recipe box!

Preparing Fudge

One fudge packet makes enough fudge for one pan of cookies.



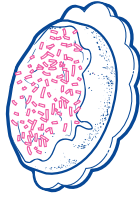
1. While cookies are baking, place 1 fudge packet into the warming chamber located on the side of the oven.
2. Let fudge melt in warming chamber for 8-10 minutes.
3. Remove packet from warming chamber and gently smooch the packet between your fingers to mix up the fudge inside. BE CAREFUL – let the packet cool for a few minutes if it is too hot!
4. Cut the corner of the packet. Squeeze packet over cookies and spread fudge in striped layers.

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Cut out cards and add to your recipe box!